Cuisinart

Electric Smoker

OGA339 (085-1153-8) Owner's Manual

Assembly, Care, and Safety Instructions

Tool needed for assembly: Phillips Head Screwdriver

WARNING:

CARBON MONOXIDE HAZARD

BURNING WOOD GIVES OFF CARBON MONOXIDE. THIS CAN CAUSE DEATH.

Warnings & Safety Concerns:

Read and follow the warnings and instructions in this manual carefully before and during the use of the smoker.

IMPORTANT SAFETY INSTRUCTIONS AND WARNINGS

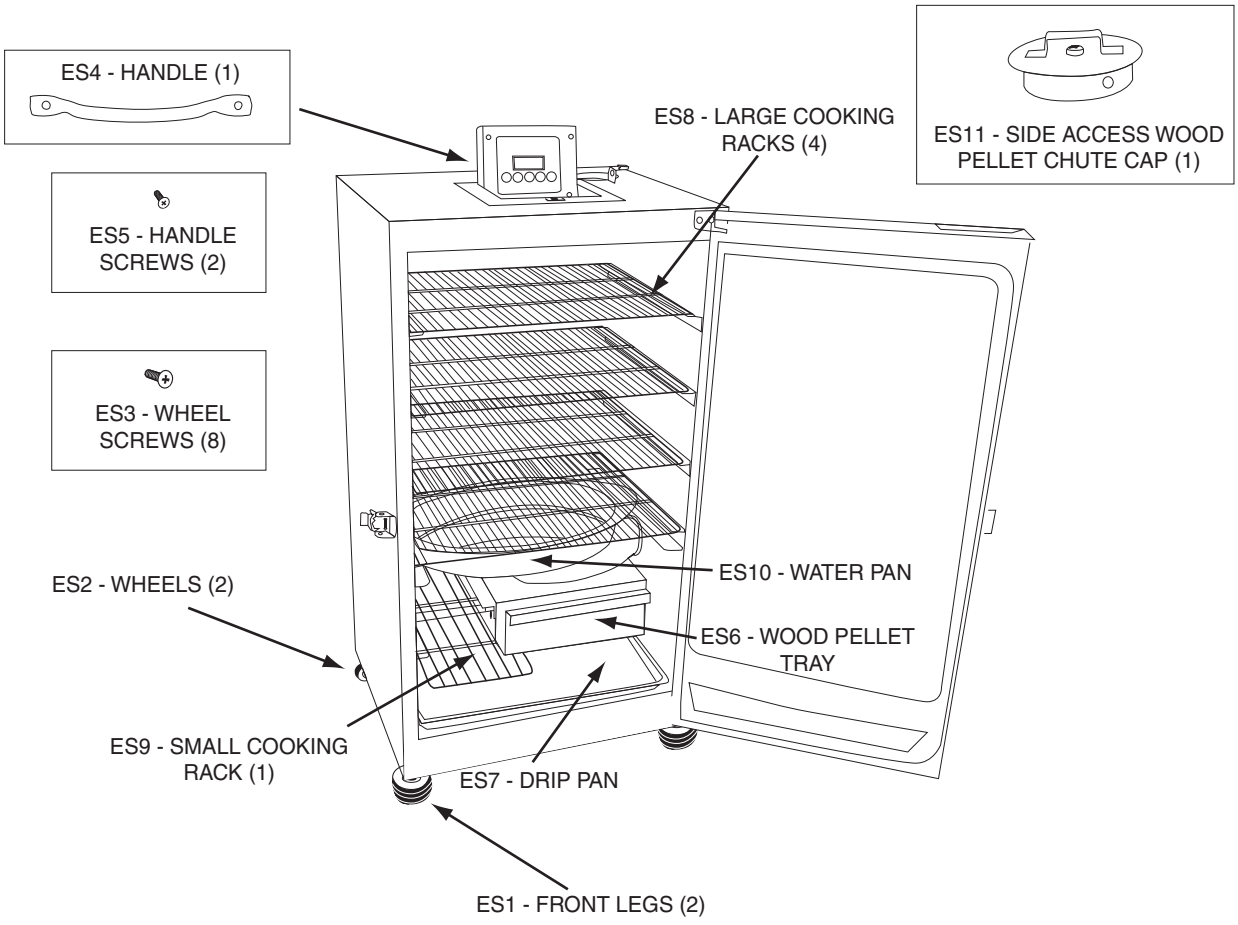
Read all instructions thoroughly before use:

- This manual contains important information that is necessary for the safe and proper use of this appliance.
- Read and follow the warnings and instructions carefully before and during the use of the smoker.
- For future reference, keep this manual.
- Burning wood gives off carbon monoxide. This can cause death.
- Never burn wood chips or pellets inside your home, vehicle, tent, garage, or any other enclosed areas.
- This appliance is for outdoor use only. Never operate indoors.
- The unit must be on the ground. Never place unit on tables or counters.
- Do not plug in the electric smoker until it is completely assembled and ready to use.
- Only use an approved, grounded electrical outlet.
- Never use during an electrical storm.
- Never expose the electric smoker to rain or water.
- Do not immerse cord, plug or control panel in water or any liquid. This could cause electric shock.
- Always keep children and pets away from electric smoker. Never allow children to operate electric smoker. When children and pets are in the area of an electric smoker, close supervision is an absolute necessity.
- Never operate this appliance after it has malfunctioned or the unit has been damaged.
- Never allow any other activities in the vicinity of the electric smoker during or after use. Make sure the unit has cooled before storing or cleaning.
- Always keep a fire extinguisher handy when operating the electric smoker.
- Use caution when using an extension cord as this increases the risk of entanglement and tripping. A faulty or weak extension cord may cause loss of heating efficiency or electric shock.
- Do not allow the electrical cord to hang carelessly or touch hot surfaces.
- Never put this appliance on or near a gas or electric burner, or in a heated oven.
- Never operate any electrical appliance with a damaged plug or cord.
- Never use this electric smoker as a heater. (Refer to Carbon Monoxide Warning)
- Electric smoker should only be used on a level, stable surface. This will prevent tipping over causing potential personal injury or property damage.
- The electric smoker is hot while in use and for a period of time afterwards. Always use caution near hot surfaces.
- Use of alcohol, prescription or non-prescription drugs may impair one's ability to assemble or operate electric smoker properly.

IMPORTANT SAFETY INSTRUCTIONS AND WARNINGS (Continued)

- Do not bump or impact electric smoker.
- Do not move the appliance when in use. Always allow the electric smoker to cool completely before storing or moving.
- Carefully remove food from electric smoker. All of the surfaces are hot and could cause burns. Always use protective gloves along with long, sturdy cooking tools.
- Never cover cooking racks with metal foil. The foil will trap heat, causing severe damage to the electric smoker.
- The drip tray is only for the bottom of the electric smoker. Never put drip tray on cooking racks. This could cause damage to the electric smoker.
- Always use caution when adding wood pellets or chips once the smoker is in operation. The tray is always hot when electric smoker is in use.
- To disconnect the electric smoker, turn control panel off then remove plug from outlet.
- Unplug from outlet when not in use and prior to cleaning. Allow unit to cool completely before adding or removing grates, tray or water bowl.
- Dispose of cold ashes by placing them in aluminium foil.
- Do not store electric smoker with hot ashes inside unit. Store only when all surfaces are cold, cleaned and ashes have been removed.
- Accessory attachments not supplied by Cuisinart are not recommended and may cause injury.
- Never use electric smoker for anything other than its intended purpose. This unit is not for commercial use.
- Always use electric smoker in accordance with all applicable local, state and federal fire codes.
- If the supply cord is damaged,it must be replaced by the manufacturer,its service agent or similarly qualified persons in order to avoid hazard.

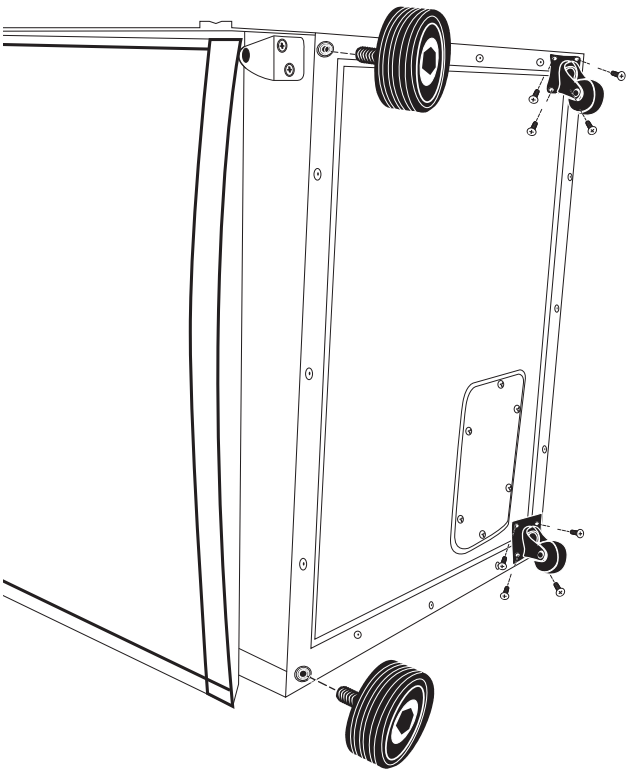
PARTS LIST


ES4 - HANDLE (1)
ES5 - HANDLE SCREWS (2)
ES3 - WHEEL SCREWS (8)
ES11 - SIDE ACCESS WOOD PELLET CHUTE CAP (1)
ES8 - LARGE COOKING RACKS (4)
ES10 - WATER PAN
ES2 - WHEELS (2)
ES6 - WOOD PELLET TRAY
ES9 - SMALL COOKING RACK (1)
ES7 - DRIP PAN
ES1 - FRONT LEGS (2)

- ES1 - Front Legs (2)
- ES2 - Wheels (2)
- ES3 - Wheel Screws (8)
- ES4 - Handle (1)
- ES5 - Handle Screws (2)
- ES6 - Wood Pellet Tray (1)
- ES7 - Drip Pan (1)
- ES8 - Large Cooking Racks (4)
- ES9 - Small Cooking Rack (1)
- ES10 - Water Pan (1)
- ES11 - Side Access Wood Pellet Chute Cap (1)

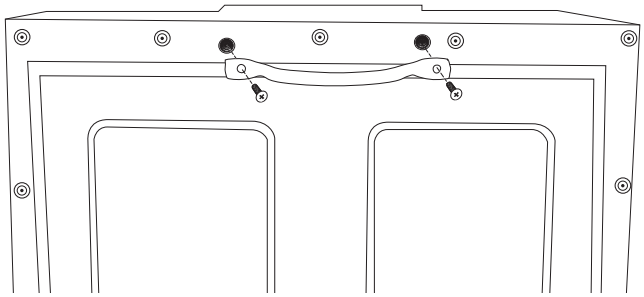
ASSEMBLY INSTRUCTIONS

Tools needed: Phillips Head Screwdriver



Step 1 – Secure Base

- Gently lay smoker on its side, revealing the bottom of the appliance for easy assembly.
- Align the four holes of a wheel to the four holes on the back corner of the bottom of the smoker. Using four of the screws provided, install the wheel to the base by fastening each screw into a hole. (Repeat this step to secure the second wheel to the opposite back corner of the smoker.)
- Insert each of the legs into one of the holes on the front corners of the appliance and rotate clockwise to secure them. The height may be adjusted by loosening and tightening the legs. WARNING: Check for proper balance to prevent movement while in use.
- Return smoker to upright position to continue with assembly.

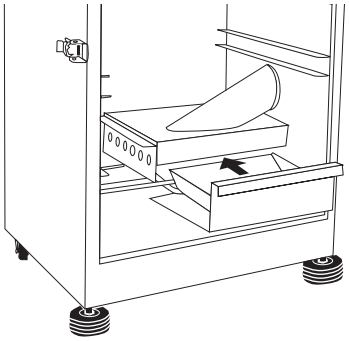


Step 2 – Install Handle

- Remove two screws from the back of the appliance.
- Install the handle by fastening a screw into each hole.

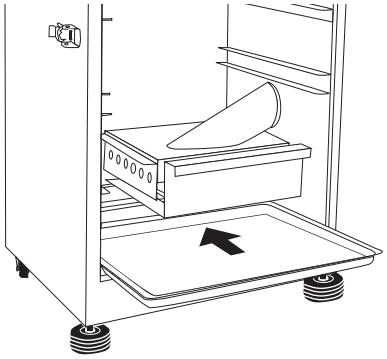
ASSEMBLY INSTRUCTIONS

Tools needed: Phillips Head Screwdriver



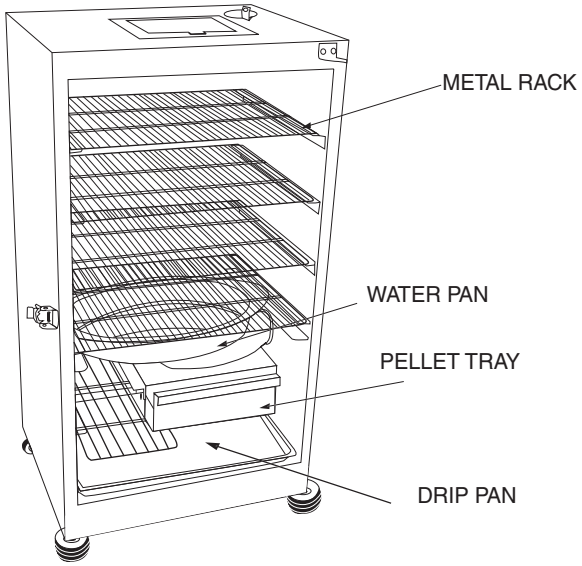
Step 3 – Install Wood Pellet Tray

- Slide the wood pellet tray into the corresponding supports, ensuring that the tray is placed so that its two surfaces completely enclose the heating element.



Step 4 – Drip Pan Placement

- Set drip pan on the floor of the inside of the smoker, below the wood pellet tray. The raised edges of the pan should be face up in order to catch any juices that may drip from meat.
- Be sure that the pan does not obstruct the smoker door from closing.



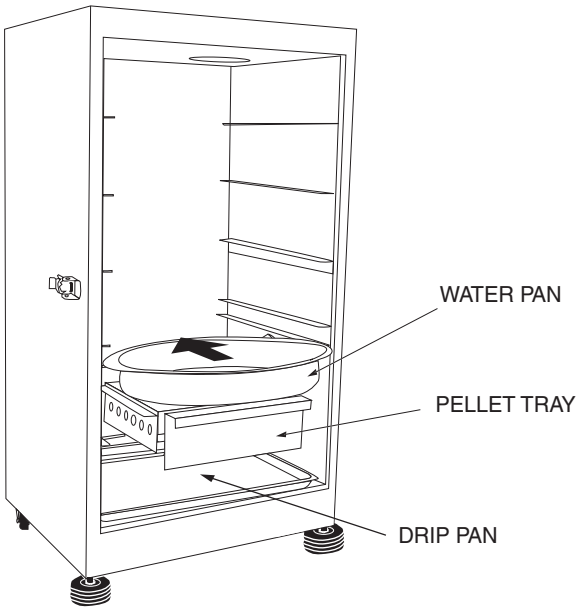
Step 5 – Rack Placement

- Set metal racks on rack support shafts located on the sidewalls inside the smoker. It is not necessary to use all 5 metal racks when smoking; racks can be set at various height levels according to the size of meats being smoked.

Note: the small rack always rests on the lowest support shaft adjacent to the wood pellet tray.

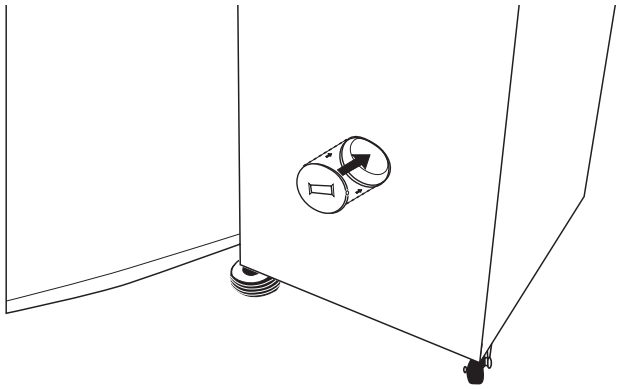
ASSEMBLY INSTRUCTIONS

Tools needed: Phillips Head Screwdriver



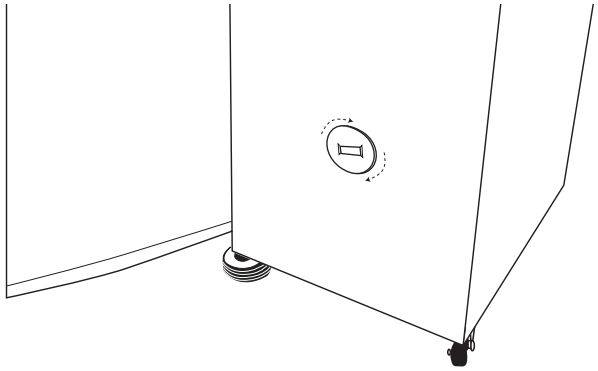
Step 6 – Install Water Pan

- Slide water pan onto the supports directly above the wood pellet chute and below the supports for the fourth rack.



Step 7 – Securing Wood Pellet Chute Cap

- Prior to powering on the unit, ensure the wood pellet chute cap (located on the exterior side of the smoker) is securely screwed in place.



Please see curing instructions prior to use.

Smoker Curing Procedures

1. Remove all the racks from their protective wrapping. Wash in warm soapy water and rinse well. Dry and put aside.

2. With a wet towel, wipe the inside of your smoker to remove any residue.

3. Once the inside is dry, use some vegetable oil spray or olive oil spray on a dry towel and wipe the inside walls liberally.

4. Heat the smoker to 107℃(225˚F).Place 60g(1/4 cup) wood pellets into the wood pellet chute, and ensure that no pellets remain in chute after loading. Smoke for two hours.

5. Congratulations. Your smoker is ready for use.

Wood Pellet Choices						
Wood Flavour	**Poultry**	**Fish**	**Ham**	**Beef**	**Pork**	**Lamb**
Hickory Strong, pungent, smoky-sweet bacon like flavour	●		●	●	●	
Apple Light fruity smoke, gives a slightly sweet taste	●	●			●	
Oak Clean, assertive smoke flavour	●		●	●	●	
Mesquite Bold, hearty, smoker flavour, slightly sweet unique flavour	●			●		●
Pecan Subtle yet rich flavour	●	●			●	

How to use wood pellet chute

- When smoker reaches desired temperature, pour 1/2 bottle (45 ml or 1.5 oz) of flavoured wood pellets, or 60 g (1/4 cup) of your favourite wood chips, into chute. Replace cap securely over wood pellet chute.
- If using wood chips, follow instructions on wood chip packaging prior to placing chips into the smoker.
- Never use more than 45 g (1.5 oz). of wood pellets, or 60 g (1/4 cup) of wood chips, at a time.
- Add more pellets or chips as needed.

Adding wood pellets during smoking process

Caution: Keep smoker door closed when adding wood pellets or chips.

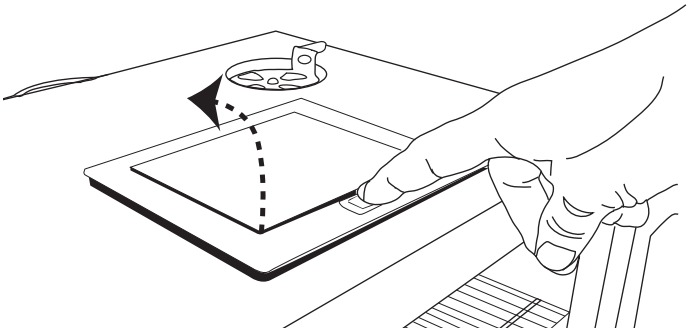
Note: Wood pellet chute will be hot even if handle is not.

- Add wood pellets or chips to the smoker by repeating the process mentioned above.
- Temperature may spike briefly after wood is added. It will stabilize after a short time. Do not adjust.

WHEN DOOR IS OPENED A FLARE UP MAY OCCUR. SHOULD WOOD PELLETS FLARE UP, IMMEDIATELY CLOSE DOOR, WAIT FOR WOOD CHIPS TO BURN DOWN THEN OPEN THE DOOR AGAIN. DO NOT SPRAY WITH WATER.

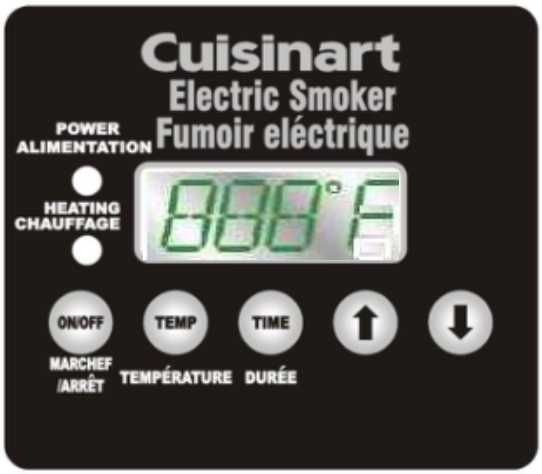
24-Hour Pop-Up Digital Display

The display panel can be exposed by firmly pressing the button located in front of display panel. Display panel will open and rotate upwards.



Control panel operating instructions

It is not necessary to pre-heat this unit.



Setting the Temperature:

- Push ON/OFF button.
- Push TEMP button; LED display will blink.
- Set temperature using ⬆⬇
- Push TEMP to hold preferred temperature.

Note: Heating will not begin until timer is set.

Setting the Timer:

- Push TIME button; LED display for hours will blink.
- Set the hours by using ⬆⬇
- Push TIME button again to lock in hours. The minutes LED will start blinking.
- Set the minutes by using ⬆⬇
- Push TIME for timer to begin.

HEAT WILL TURN OFF WHEN TIME HAS EXPIRED.

Resetting control panel

If control panel shows an error message, turn electric smoker off, unplug unit from outlet, wait ten seconds, plug unit back into outlet, then turn electric smoker on. This will reset control panel.

Using Your Smoker

- Temperature cannot be set above 135℃(275˚F). This smoker is designed for low temperature 94℃-107℃ (200˚F – 225˚F) slow cooking. It is not intended to be used as an oven.

- Wood pellet feeder must be completely sealed on the outside of the smoker, and wood pellet tray must be in place while cooking. Improper loading may cause wood pellets to catch fire.

- Wood pellets are essential to generate smoke and give the meat a pleasant smoky flavour. Moderation in the use of wood pellets is advised. Too much smoke will give meats smoked an unpleasant creosote flavour. While learning to smoke, it is better to underestimate the amount of smoke required.

- Your smoker will produce an abundance of smoke. This is normal.

- Over time, discolouration on the interior surface of the smoker will occur. This is normal.

- Periodically check grease trap, and empty when necessary.

- Smoker door should stay closed throughout the cooking process. Open the door only when absolutely necessary once open, close your smoker door as soon as possible. Leaving the door open for an extended period of time will result in the rapid loss of heat and may cause smoking wood pellets to catch fire.

Cleaning Your Smoker

- Always unplug smoker and allow ample time to cool before cleaning and storing.

- For cooking racks, water pan, and drip pan, use a mild dish soap. Rinse soapy residue off well and dry thoroughly.

- Clean wood pellet tray and wood pellet chute before every use to remove residual ash buildup.

- For exterior and interior of smoker, wipe down with a damp cloth (soap or chemicals should not be used). Be sure to clean the door seal and inside seam. Dry thoroughly prior to storage.

An Introduction to Your New Smoker and the Smoking Process

This pamphlet will assist anyone with limited knowledge of how to smoke foods. It will help you obtain excellent results while enjoying your new smoker, and while learning the basics of smoking, the traditional form of slow cook barbecue. We present the basics to assist you in getting started, while achieving great results the very first time as you gain experience cooking with your new smoker.

Over time, experience will allow you to adapt the smoking process to your preferences. You will learn the "how to" with terrific results. Ultimately, practice and patience are necessary as smoking is more an "art" than a science; and nothing beats your own expertise and experience in personalizing the smoking process using your new electric smoker.

Barbecue: The Basics

There are three variables that occur in all forms of barbecue – Heat, Smoke, and Time. The interaction of these three elements determines the barbecuing process one will use. Many grill masters will tell you that true barbecue must be "low"(heat) and "slow" (time) so that smoke has time to enhance the flavour naturally while tenderizing the meat. Grilling, on the other hand, is a hot and fast cooking technique that occurs directly over the heat source. Indirect heat is similar to roasting, and is recommended when grilling larger pieces of meat with the grill cover down and the meat placed so as to avoid the direct heat source. When you grill steaks and hamburgers with direct heat, the cook time is often too short to infuse the meat with any smoky flavour.

Meat Smoking:

The process of meat smoking is done at a lower temperature than grilling. The goal is still to cook the meat to its normal "safe temperature", but over a longer period of time, and at a lower temperature, so that the meat has limited opportunity to become damaged or "overdone". smoking at the lower temperature.

Although curing and smoking meats is an ancient form of food preservation, today smoking is primarily used to enhance flavour and tenderize cuts of meat that often cook best with the low heat, slow cook method. The ability to control both time and temperature digitally with your new electric smoker takes all of the tedious steps out of the smoking process. Moreover, you will learn that the amount of "smoke" required during the process is far less than one might expect. Often, the most important part of the process is to keeping the door to the smoker latched and doing nothing. Continually opening the smoker is completely unnecessary.Once every hour or two over a long smoker process should be more than enough. Smoke emanating from your smoker for hours and hours will probably produce a creosote flavour so strong as to be inedible.

Preparation of Your Smoker

1. Once your food has been brined, marinated, and seasoned, you need to prepare your electric smoker for operation. To avoid the bitter flavour of creosote on your meats, be sure that your smoker has been completely cleaned prior to commencing the smoking process.
If you don't need the racks during the smoking process, take them out prior to starting the smoking process.

2. Your choice of wood flavour will depend on your experience with smoked wood flavours. We recommend our natural wood pellets for their convenience (no soaking required) as well as their consistent slow smoked flavour and cleanliness. We strongly recommend you research woods for smoking prior to experimenting with various wood flavors, or buy commercial wood flavours whether chips, chunks, or the pellets we prefer.

3. Be sure to fill the water pan with water or liquid (some people use apple juice, wine, or herbal infusions) so that the smoker will maintain moisture and steam during the slow cooking. If and when necessary add more liquid as required.

4. Once the electric smoker has reached the desired temperature, add your wood choice to commence the smoking process. Addition of the smoke source is the last step in the preparation process before timing the process.

5. When hot smoking, the ideal smoking temperature is around 101℃（215˚F） with a range of from 95℃（200° F）-107℃（225˚F）. The goal remains to get the internal temperature of the meat up to its safe for consumption temperature as determined by using a meat thermometer in the meat. When the meat reach this temperature, it is important to remove the meat from the smoker to avoid drying it out. For long smoke times, baste the meat on those occasions when you open the smoker to check meat temperature and the need for more liquid in the water pan.

6. Successful smoking also requires practising good temperature control. Maintaining proper temperature is critical:
(1) Too low a temperature can increase cook time dramatically, and could allow bacterial buildup to reach unhealthy levels.
(2) Too high a temperature, and your meat cooks so quickly that the benefits of smoking, flavour enhancement, and tenderization of tough cuts will not occur.
Fortunately, your digital smoker controls will control the temperature, especially if you do not open the smoker too often. This will cause a loss of heat. Slow cooking gives the natural fibres in the meat time to break down and become tender. When using an electric smoker digital heat controls, the learning curve is less difficult. Always keep the door closed, only opening when absolutely necessary.

7. Too much smoke, or inadequate airflow, can cause a bitter flavour in the products being smoked. As can inadequate knowledge of the wood chosen for smoking. If meat receives too much smoke, it will impart a very bitter creosote taste that also may numb your tongue. Inadequate airflow, or too strong a wood flavour for what is being smoked, can also create bitter flavours. With smoke, as with spices, it is better to use too little than too much. While there is still debate among some grill masters, most cooks believe that the smoky flavour obtained after the first two hours is enough, and also, that further smoke is a waste of good wood, and may result in a creosote flavour.

Preparation of Meats for Smoking

Before You Smoke, Brine: Curing, brining, or marinating of meats to be smoked with a salt brine was a necessary step when smoking was primarily a form of food preservation. Today, although hot smoking does not require curing in order to preserve the food, there are other reasons for brining foods, including flavour infusion (brines can be flavoured to individual taste with sugars, wines, herbs and spices). Additionally, we no longer have to soak the product covered in brine. We, as well as others, offer flavour injectors which will allow you to inject brines or marinades directly deep inside the meat to be smoked.

These brines not only impart their own flavour, but moisturize and complement smoke flavours while also inhibiting bacterial spoilage. You can also use marinades to flavour and tenderize large cuts of meat from both the inside and outside, and through addition of the marinade prior to injection deep inside the meat. Use tenderizers as a rub, then bag and marinate overnight in the refrigerator. You can also, place a little marinade in the bag so that the meat is marinated and tenderized from both the inside and the outside.

Using Rubs for Additional Flavour: After the brining or marinating process is completed, certainly with ribs, you may wish to use a rub to add additional flavour.

During smoking, the rubs lose some of their flavour in the presence of heat.

You can apply liberally when working into the surface of the meat. Be sure to use vegetable oil, or a basting spray, some people even recommend prepared mustard, to provide a sticky surface for the rub to adhere to.

Add the Smoke Source Last: First, be sure the smoker is clean. Then place your "ready to be smoked meat" in your electric smoker. Add your liquid of choice to the drip pan. Close the door, and set the time and temperature digitally. Then add the wood source. Do not waste the smoke. Never wait to see the smoke before placing your meat in the smoker. Do not open the smoker during the first hour of the smoking process. Let the smoke do its work, and do not worry if there is no smoke later in the process. Too much smoke is bad, not good.

Types of Smoking

Dry Smoking: Dry smoking uses indirect heating with a low smouldering heat source to slowly cook foods while infusing a smoke flavour.

Wet Smoking: Wet smoking or water smoking is more often employed when smoking. A pan of water, fruit juices, wine, or other liquids is used to maintain moisture and tenderness throughout the smoking process.

Cold Smoking: Cold Smoking is the process of smoking food usually at temperatures below 38℃（100˚F）, or below a temperature that burns or liquefies fat. Foods for cold smoking would usually be cured first – smoked bacon, hams, and smoked fish.

Hot Smoking: Hot Smoking is the process of smoking food at the same time as it cooks. It is the form of cooking this booklet references. Foods for hot smoking would normally be eaten soon after they are prepared. Hot smoked foods may be cured (brined) or marinated, or basted. Additionally, rubs may be used to tenderize or enhance flavour as well as to moisturize and complement smoky flavours.

True Barbecue Starts with the Smoke: Modern Smoking has evolved from the ancient purpose of preserving food. Today smoking is truly about flavouring and tenderizing some of the tougher cuts of meat that don't cook well using other cooking methods into wonderfully flavoured meals. What you smoke is mostly a matter of taste; but the most popular smoked items include ribs, brisket, and pork shoulder. Most forms of wild game as well as poultry and fowl produce excellent results when slow smoked. Dried jerky also benefits immensely from the Hot Smoking process.

Injectable Marinade Concepts and Techniques

Injectable marinades and brines possess the same characteristics as their counterparts except that they do not require product soaking in order to impart flavour; moisturize, and tenderize. Unlike marinade soaking method that only penetrate about a 0.5 cm into meat surfaces, require long soak times, and contaminate expensive marinades, flavour injection infuses blended flavours deep inside the meat. Conceptually the flavour injection concept makes good sense: instant flavour, yet no waiting, no waste since as marinade is injected, and no fats required in the marinades to protect the meat surface during soaking time. Rubs, seasonings, and sauces are used to flavour the surface of the meat.

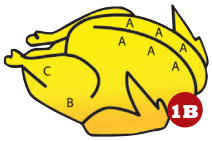
As with many culinary skills, proper technique when "flavour injecting" will result in superior results. The flavouring should be spread uniformly throughout the meat with as few punctures of the meat as possible. The flavour injector is a syringe with a needle attached to a plunger which allows the user to inject the flavouring deep into the meat.

Injecting Tips for poultry start with limiting the puncture holes ,and when possible separating the skin from the meat and puncturing directly into the geometric centre of the meat. Carefully and slowly inject along the grain of the meat ,aiming the injector into the middle of the meat, and reduce plunger pressure on liquid as the needle comes nearer the surface of the meat (so meat can close up behind the needle). Do not pull the needle completely out of the puncture hole except to reload with liquid. Use the same hole to angle into the other areas of the meat, slowing in infusing of the flavour as the needle moves back toward the meat surface. Remember the object is to spread your injection pattern so as to get small amounts of flavour in as many places as possible. Occasionally, some of the liquid is likely to spurt out on the meat surface. Rub the flavouring over the surface of the meat and then rub and season the surface of the meat as desired.

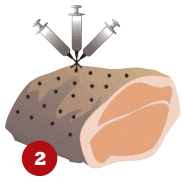
Injecting Techniques

1. Attach injector needle by turning clockwise until snug. Do not over-tighten. Hint: Be sure rubber plunger is lightly coated with oil prior to using. Determine amount of marinade required (40-60ml per 500g of meat) and measure out contents into a clean container to prevent contamination of unused marinade.

2. Pull plunger to draw marinade into injector. Hint: Both slots in needle should be immersed in liquid to prevent air from entering injector chamber.



3. For best results, a geometrically centered injection point should include one deep and straight needle track as well as two additional tracks at approximately 45 degree angles branching out from the original injection point. (See illustration 1A)



4. Once inserted deep into meat, press plunger down while slowly pulling injector needle out of meat to ensure even distribution of marinade. Follow same procedure with each needle track at each insertion point.

5. See illustration 1B for suggested insertion points for turkey.

6. See illustration 2 for suggested insertion points for roast.

Imported by Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8

Made in China